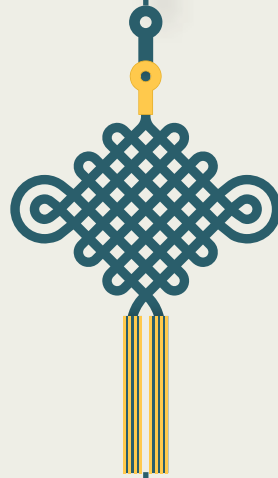
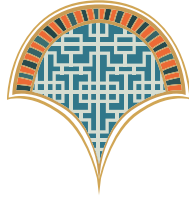


# IMPERIAL DINING

AT HOUSE OF *Ming*





The Imperial Dining at House of Ming boasts of an elegant, warm and rich ambiance, a reimagined menu presenting novel flavours from the Orient and much-loved signature dishes.





With an exquisite multi - course menu, handpicked beverages, and service that is sincere and warm, we welcome you to regality steeped in tradition and contemporary flair at The Imperial Dining Experience.

*Please note prices are inclusive of 20% VAT.  
A 12.5% discretionary service charge will be added to your bill.  
Please inform our associate if you are allergic to any ingredients.*




# Imperial Dining Menu - Vegetarian (£120 per person\*)



## Dumplings

-  Edamame smoked chilli   | **121 kcal**  
*Young soya bean smoked chilli oil*
-  Crystal pickled vegetable    | **98 kcal**  
*Beetroot, purple potato*


## Bao Buns

-  Steamed mushroom bun   | **188 kcal**  
*Shitake, enoki, oyster Mushroom*

## Crisp's

-  Peking pancake    | **106 kcal**  
*Scallion, soya and sesame, fried pan cake*

## Grills & Pan fry

- Ginkgo skewers, Barbe que sauce  | **169 kcal**
- Pan fried asparagus, white fungus | **119 kcal**

## Roasts

-  Peking tofu   | **99 kcal**  
*Tofu in soya and Chinese spice*

 Vegan  Indicates spice level

List of Allergens:



*\*prices are inclusive of VAT*


## Baked & Bouillon

Mock duck cumin & chilli   | **148 kcal**



*Vegetable soya mock duck, cumin, chilli*

---

## Wok & Stir Fry's

 Stir fried tender stem brocollini | **168 kcal**

*Garlic, vegan oyster sauce*

 5 treasure mushroom  | **188 kcal**

*Garlic, vegan oyster sauce*

Vegetable rice noodle  | **172 kcal**

*Beans sprout, ginger and chives tossed with flat rice noodle*

---

## Sorbet

Ice Blood Orange | **126 kcal**

---

## Citrus two way's

Mango sago, Pomelo   | **89 kcal**

*Alphonso mango syrup, sago*

Chocolate marquise  | **149 kcal**

*Caramelised pineapple mandarin gel, pineapple filo*

 Vegan  Indicates spice level



List of Allergens:



# Imperial Dining Menu - Non-Vegetarian (£120 per person\*)



## Dumplings

 Prawn wanton chao show   | **164 kcal**  
*Prawn mince, red oil*

Crab meat spinach   | **184 kcal**  
*Crab meat & prawn, spinach*

## Bao Buns

Char Siu bao    | **160 kcal**  
*Chinese barbeque pork steam buns*

## Rolls




Aromatic pulled duck spring roll   | **148 kcal**

## Grills & Pan fry

Flame grill quail    | **243 kcal**  
*Game, quail marinated with lemon grass, lime leaf, galangal, fish sauce, brown sugar*

Pan fried rack of lamb, sweet black pepper   | **239 kcal**  
*The rack of lamb, sweet peppers*

## Roasts

Roasted pork, honey glaze    | **95 kcal**  
*Pork shoulder roasted with honey glaze*



Vegan



Indicates spice level

List of Allergens:



\*prices are inclusive of VAT

## Baked & Bouillon

Yu Xian fresh black cod   | **123 kcal**

*Chinese spice flavoured chilli*



Sichuan boil Wagyu, hot chilli broth   | **183 kcal**

*Wagyu beef cook with spicy chilli garlic sauce*

---

## Wok & Stir Fry's

Stir fried lobster  | **260 kcal**

*Spring onion, ginger rice wine sauce*

Three cup chicken   | **540 kcal**

*hot pot*

Dry fried beef rice noodle  | **189 kcal**

*Slice beef beansprout, ginger and chives tossed with flat rice noodle*

---

## Sorbet

Ice Blood Orange | **126 kcal**

---

## Citrus 3 way's

Mango sago, Pomelo   | **89 kcal**

*Alphonso mango syrup, sago*

Chocolate marquise  | **149 kcal**

*Caramelised pineapple mandarin gel pineapple filo*



Vegan



Indicates spice level

List of Allergens:

